

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street  
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EHS@co.chemung.ny.us

## Food Service Establishment Inspection Summary Report

Operation: HOMETOWN TEAMS BBQ (ID: 1008570 )  
Facility Name: HOMETOWN TEAMS BBQ  
Facility Code: 00455-01 Facility Email: stephanie.sample2018@gmail.com  
Facility Address: 3300 Chambers Rd, Arnot Mall #17, Horseheads, NY 14844

### To the Attention of:

Andrew Sample  
SAMPLE THIS BARBECUE, LLC  
Dba - Hometown Teams Bbq  
3300 Chambers Rd., Suite 17  
Horseheads, NY 14845  
Email: samplethiscateringnyc@gmail.com

### Re-Inspection

Date: December 19, 2018 02:53 PM  
Inspector: Zachary Cavaluzzi (zcavaluzzi@co.chemung.ny.us)  
Responsible Person: Andrew Sample

### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0

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*Each item found in violation is reported below along with the code requirement.*

## IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

*Part or parts of the item were observed to be in violation which were corrected at the time of inspection.*

**Code Requirements:** Potentially hazardous foods are not kept at or above 140°F during hot holding.

**Inspector Findings:** At ~2:15pm, observed macaroni and cheese in crock pot with temperatures of 135F on the outside and 115F in the middle of macaroni and cheese. Temperature of the crock pot at the internal edge of the pot was observed at 165F. Per manager, macaroni was reheated with cheese added in crock pot at 11:30am at high temperature setting as it reached 165F. Staff observed cheese boiling during service period and lowered temperature setting. Temperature log shows staff took temperature of mac and cheese at 12:30pm, but did not record temperature at the time. Per manager, staff observed mac and cheese under 140F and turned temperature setting back to higher setting prior to reinspection. Since staff was unable to determine how long mac and cheese was out of temperature, staff voluntarily discarded mac and cheese.

Discussed recording times and temperatures of hot held items throughout the day in the temperature logs. Recommend stirring mac and cheese throughout day to ensure temperatures are 140F throughout entire pot of mac and cheese. Discussed storing less product in hot holding during slower service time to ensure temperature remains 140F or greater throughout.  
CORRECTED.

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## NO ADDITIONAL VIOLATIONS REPORTED

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### Additional Information Collected During Inspection

**Comments:** Reinspection conducted to follow up on violations found during previous inspection. Items 8A - meat smoker observed in public accessible dining area, Item 8B - in use tongs observed on floor, Item 8E - thermometers lacking in cold holding unit containing potentially hazardous food, Item 9B - employees consuming food in food prep and storage area, Item 11B - wiping cloths not stored in sanitizing solution, Item 11D - non-food contact surfaces dirty, Item 12E - hand washing sink inaccessible and all hand washing sinks lacking soap or paper towels, Item 15A - dirty floors with excessive food debris throughout facility have all been corrected. Observed temperature logs, but some logs lacking temperatures. Discussed documenting temperatures and times at which they were taken. Observed accurate probe thermometer. Observed facility's sandwich make unit running at temperatures between 45-47F. Discussed removing any potentially hazardous food or time/temperature control for safety (PHF/TCS) items from unit until repaired. Discussed methods for reheating of previously cooked and cooled food items.

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Received by: Andrew Sample